

**DAFTAR PUSTAKA**

- Adam, F., Agustina, R., & Fadhil, R. (2022). Pengujian Cita Rasa Kopi Arabika Dengan Metode Cupping Test (Arabica Coffee Taste Testing With Cupping Test Method). *Jurnal Ilmiah Mahasiswa Pertanian*, 7(1).
- Afriliana, A., Pratiwi, D., Giyarto., Belgis, M., Harada, H., Yushiharu, M., & Taizo, M. (2019). Volatile Compound Changes in Unfermented Robusta Coffee by Re-Fermentation Using Commercial Kefir. *Nutrition and Food Science*, 8 (4).
- Agnoletti, B. Z., Folli, G. S., Pereira, L. L., Pinheiro, P. F., Guarconi, R. G., Oliveira, E. C. S., & Filgueiras, P. L. (2022). Multivariate Calibration Applied to Study of Volatile Predictors of Arabica Coffee Quality. *Food Chemistry*, 367.
- Akiyama, M., Murakami, K., Ikeda, M., & Wada, A. (2003). Characterization of Volatile Compound Produced During Roasting of Coffee Benas. *Journal of Agricultural and Food Chemistry*, 51 (11), 1663-1667.
- Albouchi, A.; Murkovic, M. (2018). Formation Kinetics of Furfuryl Alcohol in a Coffee Model System. *Food Chemistry*, 243, 91–95.
- Annur, C.M. (2023). Produksi Kopi Indonesia Meningkat, Capai 794 Ribu Ton pada 2022. <https://databoks.katadata.co.id/datapublish/2023/03/13/produksi-kopi-indonesia-meningkat-capai-794-ribu-ton-pada-2022>.
- Aprilia, S. A., Wonorahardjo, S., & Utomo, Y. (2023). Analysis of Flavor in Roasted Coffee Using Temperature Programmable Injection (TPI) at GC/MS Method. *Journal of Sciences and Data Analysis*, 4(1), 46-53.
- Asiah, N., Epriyani, C., Kurnia, A., Ramadhan, K., Hidayat, S. G., & Apriyantono, A. (2022). Profil Kopi Arabika Kintamani Bali. *Editor: Tim Penulis*. <http://aepublishing.id>

- Asiah, N., Adriati, F., Dewi, D. I., Hidayat, S. G., Apriyantono, A., & Gosal, P. N. (2023). *Cerita dan Sains Di Balik Cita Rasa Kopi Java Preanger*. AE Publishing, Malang.
- Arvian, Y., *et al.* (2018). *Kopi : Aroma, Rasa, Cerita*. TEMPO. Jakarta.
- Badan Pusat Statistik Provinsi Lampung. (2022). *Produksi Tanaman (Ton)*. <https://lampung.bps.go.id/indicator/54/258/1/produksi-tanaman.html>
- Bartel, C., Mesias, M., & Morales, F. J. (2015). Investigation on the Extractability of Melanoidins in Portioned Espresso Coffee. *Food Research International*, 67, 356-365.
- Belgis, M. (2016). *Profil Senyawa Volatil dan Deskripsi Sensori Flavor dari Beberapa Kultivar Durian (Durio Zibethinus Murr.) dan Lai (Durio Kutejensis Hassk.)*. *Doctoral dissertation*, Bogor Agricultural University (IPB).
- Bicho, N. C., Leitao, A. E., Ramalho, J. C., Alvarenga, N. B., & Lidon, F. C. (2013). Impact of Roasting Time on the Sensory Profile of Arabica and Robusta Coffee. *Ecology of Food and Nutrition*, 52(2), 163–177.
- Bressanello, D., Liberto, E., Cordero, C., Rubiolo, P., Pellegrino, G., Ruosi, M. R., & Bicchi, C. (2017). Coffee Aroma : Chemometric Comparison of the Chemical Information Provided by Three Different Samplings Combined with GC-MS to Describe the Sensory Properties in Cup. *Food Chemistry*, 214, 218-226.
- Budi, D., Mushollaeni, W., Yusianto, Rahmawati, A. (2020). Karakterisasi Kopi Bubuk Robusta (*Coffea canephora*) Tulungrejo Terfermentasi Dengan Ragi *Saccharomyces cerevisiae*. *Jurnal Agroindustri*, 10(2), 129-138.
- Burdock, G. A. (2010). *Fenaroli's Handbook of Flavor Ingredients Sixth Edition*. CRC Press. Boca Raton, Florida.
- Caporaso, N., Whitworth, M. B., Cui, C., & Fisk, I. D. (2018). Variability of Single Bean Coffee Volatile Compounds of Arabica and Robusta Coffees Analyses by SPME-GC-MS. *Food Research International*, 108, 628-640.

- Caporaso, N., Whitworth, M. B., Cui, C., & Fisk, I. D. (2022). Prediction of Coffee Aroma from Single Roasted Coffee Beans Hyperspectral Imaging. *Food Chemistry* 371.
- Cheng, K., Dong, W. J., Long, Y. Z., Zhao, J. P., Hu, R. S., Zhang, Y., & Zhu, K. (2019). Evaluation of the Impact of Different Drying Methods on the Phenolic Compounds, Antioxidant Activity, and In Vitro Digestion of Green Coffee beans. *Food Sciences and Nutrition*, 7, 1084–1095.
- Chindapan, N., Puangngoen, C., & Devahastin, S. (2021). Profiles of Volatile Compounds and Sensory Characteristic of Robusta Coffee Beans Roasted by Hot Air and Superheated Steam. *International Journal of Food Science and Technology*.
- Coffee Science Foundation.
- Dimaano, F. V., Barcelon, E. G., Braga, J. D., & Mojica, A. (2024). Analysis of Volatile Vompound in Roasted Liberica Coffee in the Philippines by Gas Chromatography Mass Spectrometry. *Pelita Perkebunan*, 40 (1), 33-39.
- Dinas Perkebunan Provinsi Lampung. (2020). Persebaran Luas Areal dan Produksi Komoditas Kopi Robusta.
- Dippong, T., Dan, M., Kovacs, M. H., Kovacs, E. D., Levei, E. A., & Cadar, O. (2022). Analysis of Volatile Compounds, Composition, and Thermal Behavior of Coffee Benas According to Variety and Roasting Intensity. *Foods* 11, 3146.
- Direktoral Jenderal Kekayaan Intelektual. (2018). Masyarakat Indikasi Geografis-Kopi Robusta Lampung.
- Edvan, B.T., Edison, R., & Same, M. (2016). Pengaruh Suhu dan Lama Penyangraian pada Mutu Kopi Robusta. *Jurnal Agroindustri Perkebunan*. (Vol. 4).
- Fitriyah, A. T., Kape, D., Baharuddin, & Utami, R. R. (2021). Analisis Mutu Organoleptik Kopi Bubuk Arabika (*Coffea arabica*) Bittuang Toraja. *Jurnal Industri Hasil Perkebunan*, 16(1), 72-82.

- Food and Agriculture Organization of the United Nations. Specifications for Flavourings. Diakses 25 Juli 2024 dari <https://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-flav/details/en/c/2101/>
- Franca, A. S., Oliveira, L. S., Oliveira, R. C. S., Agresti, P. C. M., & Augusti, R. (2009). A Preliminary Evaluation of the Effect of Processing Temperature on Coffee Roasting Degree Assessment. *Journal of Food Engineering*, 92 (3), 345-352.
- Galarza, G., & Figueroa, J. G. (2022). Volatile Compound Characterization of Coffee (*Coffea arabica*) Processed at Different Fermentation Times Using SPME-GC-MS. *Molecules*, 27, 2004.
- Gancarz, M., Dobrzanski, B., Tobola, U. M., Tabor, S., Combrzynski, M., Cwikla, D., Strobel, W. R., Oniszczuk, A., Karami, H., Darvishi, Y., Zytek, A., & Rusinek, R. (2022). Impact of Coffee Bean Roasting on the Content of Pyridines Determined by Analysis of Volatile Organic Compounds. *Molecules*, 27, 1559.
- Glosz, K., Stolarczyk, A., & Jarosz, T., (2020). Siloxanes Versatile Materials for Surface Functionalisation and Graft Copolymer. *International Journal of Molecular Sciences*, 21.
- Hamni, A., Akhyar, G., Suryadiwansa., Burhanuddin, Y., & Tarkono. (2013). Potensi Pengembangan Teknologi Proses Produksi Kopi Lampung. *Jurnal Mechanical*, 4(1), 45-51.
- Hayati, R., Marilah, A., & Rosita. (2012). Sifat Kimia dan Evaluasi Sensori Bubuk Kopi Arabika. *Jurnal Floratek*, 7, 66-75.
- Heo, J. A., Adhikari, K., Choi, K. S., & Lee, J. (2020). Analysis of Caffeine, Chlorogenic Acid, Trigonelline, and Volatile Compounds in Cold Brew Coffee Using High Performance Liquid Chromatography and Solid-Phase Microextraction Gas Chromatography-Mass Spectrometry. *Foods*, 9, 1746.

- Ifmalinda, Imas, S. S., Mimin, M., & Sarifah, N. (2018). Identification of Luwak Coffee Volatile Compounds with Gas Chromatography-Mass Spectrometry (GC-MS) Method. *Food Research*, 2 (6), 535-538.
- Jabnabillah, F., & Margina, N. (2022). Analisis Korelasi Pearson dalam Menentukan Hubungan Antara Motivasi Belajar dengan Kemandirian Belajar pada Pembelajaran Daring. *Jurnal Sintak*, 1 (1).
- Kim, S. J., Bang, E., Lee, S., Rhee, J. K., & Na, Y. C. (2019). Comparative Evaluation of Flavor Compounds in Fermented Green and Roasted Coffee Beans by Solid Phase Microextraction Gas Chromatography/Mass Spectrometry. *Flavor and Fragrance Journal*, 34 (5), 365-376.
- Kim, Y. J., Choi, J., Lee, G., & Lee, K. G. (2020). Analysis of Furan and Monosaccharides in Various Coffee Beans. *Journal of Food Science and Technology*, 58, 862-869.
- Laksono, A., Prasmatiwi, F. E., & Saleh, Y. (2022). Analisis Keragaan Agroindustri Kopi Luwak : Studi Kasus Pada Agroindustri Ratu Luwak di Kecamatan Balik Bukit Kabupaten Lampung Barat. *Journal of Agribusiness Science*, 10 (1).
- Laukaleja, I., & Kruma, Z. (2018). Quality of Specialty Coffee : Balance Between Aroma, Flavour and Biologically Active Compound Composition : Review. *Research For Rural Development*, 1.
- Ludwig, I. A., Sanchez, L., Pena, M. P. D., & Cid, C. (2014). Contribution of Volatile Compound To the Antioxidant Capacity of Coffee. *Food Research International* (2014), <http://dx.doi.org/10.1016/j.foodres.2014.03.045>
- Maksimowski, D., Pachura, N., Oziemblowski, M., Olzanska, A. N., & Szumny, A. (2022). Coffee Roasting and Extraction as a Factor in Cold Brew Coffee Quality. *Applied Science*, 12 (5), 2582.
- Maligan, J. M., Wibowo, A. T. E., Anggono, N. Z., Kosasih, S. U., & Putra, Y. K. (2022). Pengujian Karakteristik Sensori Kopi Robusta Tirtoyudo Natural. *Prosiding Seminar Nasional Instiper*, 1(1), 299–305.

- Masriany, M., Esyanti, R. R., Dwivany, F. M., & Anggraeni, T. (2020). Banana Flower-Insect Interaction: Alpha-Pinene as Potential Attractant for the Insect Vector of Banana Blood Disease. *Journal of Biosciences*, 27 (1), 8-15.
- Matthias. (2016). Study of the Possible Migration Risk of Food Contact Materials for Children Under 3 Years. University of Antwerp.
- Mestdagh, F., Glabasnia, A., & Giuliano, P. (2017). The Brew- Extracting for Excellence. *The Craft and Science of Coffee*.
- Nurhakim, Y. I., Rahayu, S., & Nurmalasari. (2014). Perkebunan Kopi Skala Kecil Cepat Panen. Depok : Infra Pustaka.
- Pamungkas, M. T., Masrukan., & Kuntjahjawati. (2021). Pengaruh Suhu dan Lama Penyangraian (Roasting) Terhadap Sifat Fisik dan Kimia Pada Seduhan Kopi Arabika (*Coffea Arabica L.*) dari Kabupaten Gayo, Provinsi Aceh. *AGROTECH*, 3 (2).
- Pereira, L. L., & Moreira, T. R. (2021). Quality Determinants In Coffee Production. *Food Engineering Series*.
- Petisca, C., Palacios, T. P., Farah, A., Pinho, O., & Ferreira, I. (2012). Furans and Other Volatile Compound in Ground Roasted and Espresso Coffee Using Headspace Solid-Phase Microextraction : Effect of Roasting Speed. *Food Bioproduct Processing*
- Purwanto, E. H., Rubiyo, & Towaha, J. (2015). Karakteristik Mutu dan Citarasa Kopi Robusta klon BP 42, BP 358 dan BP 308 asal Bali dan Lampung. *Sirinov*, 3(2), 67–74.
- Pusat Data dan Sistem Informasi Pertanian (2020). Statistik Pertanian 2020. Sekretariat Jenderal-Kementerian Pertanian Republik Indonesia.
- Putra Nugraha, A. D. (2020). Identifikasi Komponen Volatil Kulit Ari Biji Kopi (*Coffea robusta*) Guna Optimalisasi Kebermanfaatan. *Jurnal Farmasi Udayana*, 100.

- Pratter. (2023). Know Basic Coffee Roasting, Purpose, and Phase. Diakses pada 10 Januari 2023 dari <https://pratter.co.id/know-basic-coffee-roasting-purpose-and-phase/>.
- Rahardjo, P. (2012). Paduan Budi Daya dan pengolahan Kopi Arabika dan Robusta. Penebar Swadaya, Jakarta.
- Rendon, M. Y., Salva, T. J. G., & Bragagnolo, N. (2014). Impact of Chemical Changes on The Sensory Characteristic of Coffee Beans During Storage. *Food Chemistry*, *147*, 279-286.
- Rizki, D., Wijonarko, B. R., & Purwanto, P. (2020). Karakter Agronomis dan Fisiologis Tanaman Kopi Robusta pada Dataran Tinggi di Kecamatan Pejawaran.
- Rokhmah, L. N., Seno, B. A., Nugroho, A. (2022). Analisis Asam Klorogenat dan Senyawa Volatil Seduhan Kopi Robusta Temanggung dengan Dripper Gerabah dan Plastik. *Jurnal Ilmu Pangan dan Hasil Pertanian*, *6*(2), 230–243.
- Saud, S., & Salamatullah, A. M. (2021). Relationship Between the Chemical Composition and the Biological Functions of Coffee. *Molecules*, *21*.
- Seniman Kopi Indonesia. (2019). Roda Rasa Kopi Indonesia.
- Seninde, D. R., & Chambers, E. (2020). Coffee Flavor : A Review. *Beverages 2020*, *6*, 44.
- Skubina, E. C., Pielak, M., Salek, P., Ginter, R. K., & Owczarek, T. (2021). Consumer Choice and Habits Related to Coffee Consumption by Poles. *International Journal of Environmental Research and Public Health*, *18*, 3948.
- Suaniti, N. M., Saraswati, A. A. S. D., & Putra, A. A. B. (2022). Analisis Kafein dalam Kopi Arabika Pada Berbagai Suhu Penyangraian Dengan Metode Spektrofotometer UV-VIS dan GC-MS. *Jurnal Kimia*, 115.

- USDA (*United States Department of Agriculture*). (2023). *Coffee : World Markets and Trade*.
- Vivo, A. D., Genovese, A., Tricarico, M. C., Aprea, A., Sacchi, R., & Sarghini, F. (2022). Volatile Compounds in Espresso Resulting From a Refined Selection of Particle Size of Coffee Powder. *Journal of Food Composition and Analysis*, *114*.
- Wieczorek, M. N., & Jelen, H. H. (2019). Volatile Compound of Selected Raw and Cooked Brassica Vegetables. *Molecules* *2019*, *24*, 391.
- Yeretzian, C., Opitz, S., Smrke, S., & Wellinger, M. (2019). Coffee Volatile and Aroma Compounds From the Green Bean to the Cup : Production, Quality, and Chemistry. *The Royal Society of Chemistry*.
- Yulia, F. (2018). Optimasi Penyangraian Terhadap Kadar Kafein dan Profil Organoleptik Pada Jenis Kopi Arabika Dengan Pengendalian Suhu dan Waktu. Yogyakarta : Universitas Sanata Dharma.
- Yusibani, E., Ikramullah, I., Yufita, E., Jalil, Z., & Suhendi, E. (2023). The Effect of Temperature and Roasting Time on The Physical Properties of Arabica and Robusta Gayo Coffee Bean. *Journal of Applied Agricultural Science and Technology*, *7*(2), 100–108.
- Zakidou, P., Plati, F., Matsakidou, A., Varka, E. M., Blekas, G., & Paraskevopoulou, A. (2021). Single Origin Coffee Aroma ; From Optimized Flavor Protocols and Coffee Customization to Instrumental Volatile Characterization and Chemometrics. *Molecules*, *26*.
- Zuska, Z., Kopcinska, J., Dacewicz, E., Skowera, B., Wojkowski, J., & Wojtaszek, A. Z. (2019). Application of the Principal Component Analysis (PCA) Method to Assess the Impact of Meteorological Elements on Concentration of Particulate Matter (PM10) : A Case Study of the Mountain Valley (the Sacz Basin, Poland). *Sustainability*, *11*, 6740.